



Bubbly Brunch

AT THE BLUE MANSION

Brunch, Wine & Bubbles RM288

Brunch & Wine RM218

Brunch & Beverages RM98

Children's Brunch & Beverages RM45



Canapés

DEVILLED EGGS WITH IKURA

POTATO & CHEESE CROQUETTE

SALMON MOUSSE WITH LUMPFISH CAVIAR

TRUFFLE & MUSHROOM TARTLET

CREAM CHEESE & TOMATO BRUSCHETTA

Choose a Starter

ROASTED CELERIAC & COCONUT SOUP

cashew nuts, coriander leaves and turmeric oil

GREEK SALAD

tomato, watermelon, basil, feta cheese, balsamic reduction, red onion, green olives, extra virgin olive oil

YOGHURT & GRANOLA BOWL

blueberries, strawberries, goji berries, chia seeds and house granola

POACHED EGGS

sautéed field mushrooms, sweet corn, truffle oil, garlic croutons, hollandaise sauce

TORTILLA ESPAÑOLA

spanish omelette with pickled peppers, lemon aioli and pimenton

Choose a Main

INDIGO BREAKFAST PLATTER

eggs your way, baked beans, beef bacon, beef sausages, roasted tomato, roasted mushrooms, garlic bread

SPAGHETTI AI FRUTTI DI MARE

prawns, squid and clams, chili flakes, marinara sauce, basil leaves and extra virgin olive oil

SEARED SALMON, QUINOA & COUSCOUS BOWL

baby spinach, cauliflower, cucumber, dukkah, pickled capsicum, raisins, almonds, sunflower seeds, miso orange dressing

STEAK & FRIES

chargrilled australian striploin, sauce béarnaise

RIGATONI BOLOGNESE

premium australian beef, rich red ragu, parmesan cheese and fresh basil

INDIGO DOUBLE CHEESEBURGER WITH FRIES

premium australian beef patty, homemade brioche bun, sharp cheddar, caramelised onions, crispy shallots, mustard, mayonnaise and pickles

Choose a Dessert

CLASSIC CREME BRÛLÉE

STRAWBERRY POUND CAKE

BROOKIE WITH CHANTILLY CREAM

LEMON MERINGUE SEA SALT TART



price excludes 10% service charge & 6% SST